





THE TIME IS
ALWAYS RIGHT
FOR A
SWEET O'CLOCK
BITE!

This sweet range will make your mouth water. Sweet O'Clock means popular, irresistible treats with a twist, a homemade appearance and above all an incredible taste. Do you find yourself during the day in a bit of a dip? These little bites are ideal to get you going again. Spoil yourself on the spot, enjoy a delicious moment when you're on the go or end in sweet madness: you always have room for little temptations like these.

The best time of the day is Sweet O'Clock.

GOOD MORNING SUNSHINE



YOUR ULTIMATE BREAKFAST BUFFET? SWEET O'CLOCK.

Breakfast is the most important meal of the day. Even if your guests got out of the wrong side of the bed, your extensive breakfast will put a smile on the face of early birds and everyone else as well! A good start is half the job done.

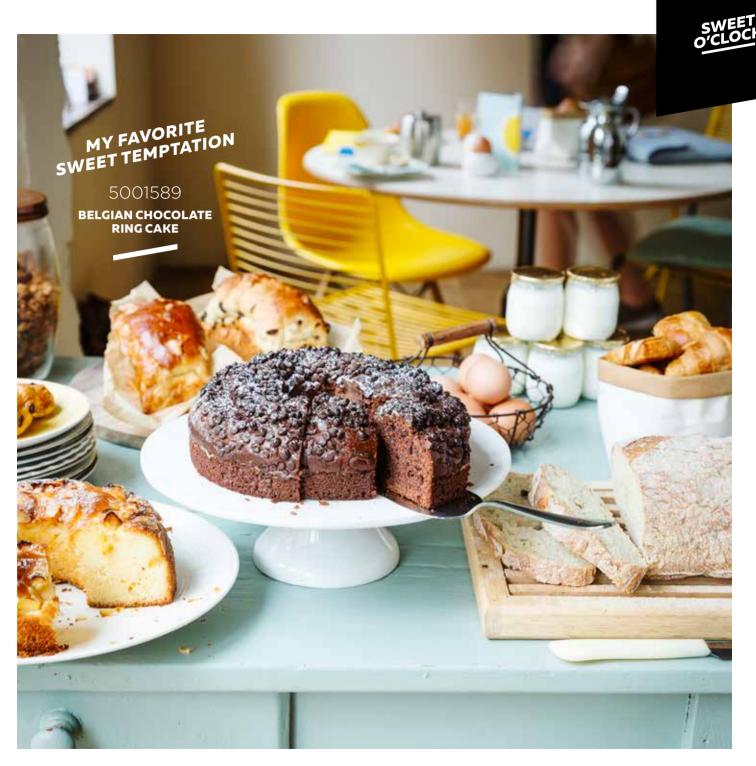
The ideal morning meal includes something fresh, something filling and something sweet. Sweet O'Clock is the perfect choice for the last part, with an extremely wide range of delicious treats. How about light, airy ring cakes? Or velvety smooth muffins with an exquisite filling? They might be famous breakfast classics, but the Sweet O'Clock version has that special extra something.

At PANESCO we know when it's time to kickstart the day: Sweet O'Clock.















I LOVE YOU IN THE MORNING! **SWEET O'CLOCK.**



5001607

MUFFIN CHOC & SALTED CARAMEL 5001605

MUFFIN MULTISEEDED WITH RED FRUITS 5001606

MUFFIN APPLE & CINNAMON

LUNCH BREAK



ADDING VALUE TO A SANDWICH LUNCH:

SWEET O'CLOCK.



A meal deal with a sandwich or a panini and a "guilty little pleasure" will be a guaranteed success. These top products are sure to sell like hot cakes.

Generating additional sales with a smile from your customer as the greatest added value: that is what Sweet O'Clock is all about.











LUNCH WITH A CRUNCH? SWEET O'CLOCK.



5000574 CHOC CHIP COOKIE

TEA TIME



JUST WHAT YOU NEED TO GET BACK ON TRACK: SWEET O'CLOCK.

Transform your coffee bar or tearoom into the perfect '(m)eating point'. Sweet O'Clock is the ideal accompaniment for an aromatic coffee or heartwarming cup of tea. When you are swept up in the hustle and bustle of the day, there is nothing like a delicious treat with a nice cup of coffee or Earl Grey to revive you.

The hip, contemporary Sweet O'Clock products are the perfect take on the trend for sweet American snacks. An easy-to-cut tray baked brownie drizzled with salty caramel sauce finds its perfect partner in real (American) cookies and muffins.

Cheer up, it's Sweet O'Clock!











ONE FOR THE ROAD: POPCORN ROCKY ROAD BAR.

Or discover also the irresistible combination of chocolate, popcorn and marshmallows in the handily wrapped Popcorn Rocky Road Bar. Contemporary finger-licking treats to spoil yourself with. Perfect to eat in or out. Take away USA!

5000574

CHOC CHIP COOKIE

50 G 90 PCS C/S 108 C/S PAL Baking 160°C · 10-12'

READY TO BAKE

Crisp & chewy ready to bake cookie with milk chocolate





5000575

DOUBLE CHOC

50 G 90 PCS C/S 108 C/S PAL Baking 160°C · 10-12'

READY TO BAKE

Crisp & chewy ready to bake chocolate cookie with dark chocolate chunks.



5000113

ALMOND COOKIE WITH BUTTER

105 G 48 PCS C/S 96 C/S PAL Baking 180°C · 10-12'

READY TO BAKE

Dutch speciality cream butter cookie with almonds and a soft almond filling.





FRUIT FLAPJACK

80 G · 4800 G · 60 P 60 PCS C/S 150 C/S PAL Baking 160°C · 10-12'

READY TO BAKE

Luxury flapjack made with oats, butter, cranberries, sultana raisins and sunflower seeds, resulting in a dry medium soft square biscuit when baked.



5001288

CHOCOLATE CHIP FLAPJACK

80 G · 4800 G · 60 P 60 PCS C/S 150 C/S PAL Baking 160°C · 10-12'

READY TO BAKE

Luxury flapjack made with oats and Belgian milk chocolate chunks, butter and Demerara sugar, resulting in a dry medium soft square biscuit when baked.



5001614

POPCORN ROCKY ROAD BAR, SINGLE WRAPPED

70 G 24 X 1 PCS C/S 288 C/S PAL Defrost 4°C · 30'

THAW & SERVE

Crunchy biscuit, marshmallows, popcorn, caramel and Belgian chocolate all-in-one bar.



5001606

MUFFIN APPLE & CINNAMON

110 G 20 PCS C/S 160 C/S PAL Defrost 22°C · 60'

THAW & SERVE

Muffin with apple filling and cinnamon, decorated with pieces of apple and crumble.





PANESCO FOOD.COM 5001605

MUFFIN MULTISEEDED WITH RED FRUITS

> 110 G 20 PCS C/S 160 C/S PAL Defrost 22°C · 60'

THAW & SERVE

Multi-seeded muffin
(with linseed, millet, sunflower
seeds and sesame)
filled with red fruits puree
(strawberry, blackberry and
raspberry) and decorated with
a crumble of red fruits
(mix of currants, blackberries
and blueberries).





5001607

MUFFIN CHOC & SALTED CARAMEL

> 110 G 20 PCS C/S 160 C/S PAL Defrost 22°C · 60'

THAW & SERVE

Dark chocolate muffin with salted butter caramel filling and decorated with caramelised hazelnuts.







DOUBLE CHOC CHIP MUFFIN, SINGLE WRAPPED

90 G 40 X 1 PCS C/S 60 C/S PAL Defrost 22°C · 45'

THAW & SERVE

Soft rich chocolate muffin with plenty of dark chocolate chunks. Individually wrapped for longer freshness and



5000662

VANILLA MUFFIN, SINGLE WRAPPED

90 G 40 X 1 PCS C/S 60 C/S PAL Defrost 22°C · 45'

THAW & SERVE

Moist, creamy muffin with vanilla. Individually wrapped to grab & go and for longer freshness.



5000678

BLUEBERRY MUFFIN, SINGLE WRAPPED

90 G 40 X 1 PCS C/S 60 C/S PAL Defrost 22°C · 45'

THAW & SERVE

Creamy muffin generously filled with juicy blueberries. Individually wrapped for longer freshness.



5001590

TRAY BAKE BROWNIE CHOC & SALTED CARAMEL

1800 G · 36 X 26 CM 2 PCS C/S 120 C/S PAL Defrost 4°C · 240'

THAW & SERVE

Moist dark Belgian chocolate brownie sheet cake, sprinkled with pieces of chocolate brownie and saused with salted butter caramel (from Guérande sea salt, butter and crème fraiche).





5000330

DOUBLE CHOC BROWNIES

60 G · 2880 G · 48 P 2 X 24 PCS C/S 162 C/S PAL Defrost 22°C · 45'

THAW & SERVE

Square dense fudgy chocolate sheetcake enriched with chocolate nibs, pre-sliced.



5001522

LEMON RING CAKE

800 G · Ø21 CM 1 PCS C/S 270 C/S PAL Defrost 22°C · 180'

THAW & SERVE

Moist and tender sponge cake (with whole egg), flavoured with lemon jelly cubes and dusted with icing sugar. Splendid as a breakfast cake, fantastic at tea time.





BELGIAN APPLE RING CAKE

825 G · Ø21 CM 1 PCS C/S 270 C/S PAL Defrost 22°C · 180'

THAW & SERVE

Moist and tender sponge cake (with whole egg) and richely filled with pieces of Jonagold apple, decorated with slivered almonds, apricot jelly and dusted with icing sugar. Splendid as a breakfast cake, fantastic at tea time.



5001589

BELGIAN CHOCOLATE RING CAKE

800 G · Ø21 CM 1 PCS C/S 270 C/S PAL Defrost 22°C · 180'

THAW & SERVE

Moist and tender chocolate sponge cake (with whole egg) enriched with dark Belgian chocolate drops, finished with apricot jelly and dusted with icing sugar. Splendid as a breakfast cake, fantastic at tea time.



5000709

FLANDERS SWEET PANCAKES

55 G · Ø18 CM 12 X 9 PCS C/S 84 C/S PAL Defrost 22°c · 150' Baking 200°C · 0-3'

SERVE HOT

A rich batter cake fried in a pan, containing milk, flour, eggs and sugar.



5000622

BRUSSELS WAFFLE

80 G 6 X 9 PCS C/S 40 C/S PAL Defrost 22°C · 30' Baking 200°C · 3-4'

SERVE HOT

Golden crispy waffle with light texture due to the beaten egg





5000105

BELGIAN SUGAR WAFFLE

90 G 32 PCS C/S 96 C/S PAL Baking 200°C · 0-3'

FULLY BAKED

So called Liège waffle, sweet caramelised dense waffle with sugar pearls.



5001313

BÂTON VANILLE

100 G 60 PCS C/S 96 C/S PAL Defrost 22°C · 30' Baking 170°C · 30-32'

TO BAKE

Elegant looking puff pastry bar filled with vanilla cream (custard), egg-washed, sprinkled with caster sugar and finished with diagonal incisions.





APPLE TURNOVER

145 G 35 PCS C/S 80 C/S PAL Defrost 22°C · 30' Baking 170°C · 30-32'

READY TO BAKE

Triangular pastry with pieces of apple, raisins and a hint of cinnamon, finished with sugar



5001596

FRANGIPANE & APRICOT TARTLET

150 G 25 PCS C/S 96 C/S PAL Defrost 22°C · 30' Baking 170°C · 30-32'

READY TO BAKE

Frangipane (almond-sugaregg batter) in a puff pastry case. A spoon of apricot jam at the bottom and topped with 3 halved apricots, decorated with caramelised almonds.



5001613

RICE PUDDING & SPECULOOS CRUMBLE TARTLET

175 G 36 PCS C/S 96 C/S PAL Defrost 22°C · 30' Baking 170°C · 37-39'

READY TO BAKE

Puff pastry tartlet filled with rice cooked in milk, eggs and sugar. Sprinkled with crunched "speculoos from Vermeiren" (kind of gingerbread: gingery & cinnamon spicy with a sweet caramel edge).



